

Your Name: _____ Phone _____ cell

Credit Card Billing Address: _____

Shipping or Gift Address: _____ Gift _____

Credit Card (circle one) VISA / MASTER CARD Name on Credit Card _____

Credit CARD# _____ Email _____ I certify I am 21 yrs old _____

CC Exp Date: _____ Birthdate _____ Signature _____

ORDER	# bottles	init	_____ ()	\$ _____
'07 Vermentino	_____	()	_____ ()	\$ _____
'08 Verm - Viog	_____	()	_____ ()	\$ _____
'06 Syrah	_____	()	_____ ()	\$ _____
'05 M de Mere	_____	()	_____ ()	\$ _____
'06 M de Mere	_____	()	_____ ()	\$ _____
'07 Cab Sauv	_____	()	_____ ()	\$ _____
'07 Cab Sauv RES	_____	()	_____ ()	\$ _____
'07 Mourvedre	_____	()	_____ ()	\$ _____
'06 Petit Verdot	_____	()	_____ ()	\$ _____
'06 Pet Sirah	_____	()	_____ ()	\$ _____
Glasses L / NL	_____	()	_____ ()	\$ _____
Total Items			_____	Total \$ _____

Please leave blue areas blank

Shipping \$ _____

bottles init COST

Packaging \$ _____

Tax \$ _____

Handling \$ _____

TOTAL Amount \$ _____

INCLUDE IN SHIPMENT IF APPLICABLE

Receipt _____

Wine List _____

Wine Club App _____

Events Calendar _____

Tanner Events _____

Gift Note _____

Wine Club Gift _____

Business Card _____

Shipping
We do NOT ship to the following states: Alabama
Arkansas Delaware Kentucky Maine Maryland
Massachusetts Utah Mississippi Montana
New Jersey Oklahoma Pennsylvania
.....South Dakota Tennessee

Wine Club Member
Please check prices online; if there is a sale special online sale please check here or you will be charged our non-sale price.
ONLINE CASE DISCOUNTS 20% on 12 or more bottles.
NO quantity discounts are available on '07Reserve Cab, '05 Melange de Mere or '06 Syrah

We will add shipping charges/handling fees and include a receipt in your shipment. If this is a gift, please let us know and we will mail the receipt to you.

Please mark here if you want a shipping quote call

*ESTATE GROWN – WHITES**2007 Vermentino* \$18

A nice white wine bearing citrus, grapefruit & floral characteristics on the nose and mineral, lemongrass and crisp mouth watering acidity on the palate. With its lean clean aromas and flavors, this wine is a great match for spicy Thai and Mediterranean food, oysters & poultry.

Harvest DateSeptember 2, 2007 / Brix 23.4 / pH 3.54 / Alcohol 13.2%
Cases Produced – 125 / Bottled April 3, 2008

2008 Vermentino Viognier \$20

A white wine blend brimming with aromatic pear, pink grapefruit and apricot characteristics. Intriguingly, this wine has a beautiful, full mouth-feel and a long, smooth rose petal finish. This blend is a great match for a variety of foods including the spices of Thai, Latin and Mediterranean dishes and fish.

Harvest DateAugust 23, 2008 / Brix....Vermentino 22.7 – Viognier 25.8 / pH 3.41 / Alcohol 13.8%
Cases Produced – 120 / Bottled May 20, 2009

*ESTATE GROWN – REDS**2006 Syrah* \$24

This full bodied complex red wine with fruit forward plum blackberry aromas and deep berry spice flavors, peppered gently on the end pairs well with grilled and BBQ'd meats, pork and venison, or fish and poultry with very light sauces.

Harvest DateSeptember 9, 2006 Brix 26.1 / pH 3.91 Alcohol 14.9%
Cases Produced – 200 / Bottled April 3, 2008

2006 Mélange de Mère \$27

A stunningly rich, elegant and complex wine with dark berry, chocolate and spice aromas. Layers of lilac, clove, peppery spices and ripe berries linger on your palate finishing with a soft grace and sophistication you hate to say goodbye to. Compliments French lamb cassoulet, a grilled juicy steak or spicy Italian pasta dishes.

60% Cabernet Sauvignon – 35% Syrah – 5% Petit Verdot

Harvest Date....September 16, 2006 Brix 26.3 / pH 3.85 Alcohol 14.2%

Cases Produced – 150 / Bottled April 3, 2008

Tanner Vineyards ~ 202 Main Street ~ Murphys, Ca 95247 ~ 209.728-8229

www.tannervineyards.com ~ tannervineyards@att.net

*ESTATE GROWN – REDS**2006 Petit Verdot* \$28

A deep colored age worthy Bordeaux red wine rich in chocolate leather earthy aromas and smoky, deep plum, nutmeg flavors. To complement its bold, rustic characteristics pair this wine with hearty red meats, wild game & aged cheeses.

Harvest DateOctober 13, 2006 Brix 24.9 / pH 3.77 Alcohol 14.6%
Cases Produced – 100 / Bottled April 3, 2008

2006 Petite Sirah \$35

A rich full bodied, anything but 'petite', blue-black 'red wine' with exceptional berry spice aromas and enviable soft blackberry and silky floral flavors – this outstanding wine compliments a myriad of food pairings –Beef Bourguignon, grilled lamb chops or decadent chocolate cake! This wine will age well in the cellar!

Harvest DateSeptember 22, 2006 Brix 25.6 / pH 3.79 Alcohol 14.4%
Cases Produced – 100 / Bottled April 3, 2008

*TANNER WINE CLUB – LIBRARY SELECTIONS**2005 Mélange de Mère* \$42

Big, Bold & Supple, this is a complex red wine with dark berry, caramel aromas, it is full bodied on the palate with a long smoky woody finish. Enjoy this blend with steak, lamb and hearty fare.

47% Syrah – 40% Cabernet Sauvignon – 13% Petit Verdot

Harvest Date....October 23, 2005 Brix 25.5 / pH 3.8 Alcohol 14.4%
Cases Produced – 105 / Bottled August 14, 2007

2007 Cabernet Sauvignon Reserve \$50

Our Reserve Cabernet Sauvignon displays a soft rose petal nose with bright, clean, structured fruit throughout. This wine is rich and luscious, reflecting the attributes of our hand-cultivated, low yielding hillside vineyards. The combination of vineyard expression and gentle vinification brings forth characteristics of dark berries, dried cranberries, black currants, tobacco and leather. Not only is this an enjoyable wine to drink, you will find it pairs expertly with every cuisine. Indulge now or until 2020...

92% Cabernet Sauvignon – 8% Petit Verdot

Harvest Date....September 21, 2007 Brix 25.0 / pH 3.74 Alcohol 14.6%

Cases Produced – 50 / Bottled June 26, 2009

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